



Planetary mixer BE-10

TABLE-TOP MODEL WITH 10 LT./ QT. BOWL.

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- Powerful three-phase motor controlled by highly reliable electronic speed variator technology, which enables the mixers to be connected to a single-phase electrical mains supply.
- 0-30 minute electronic timer and continuous operation option.
- Acoustic alarm at end of cycle.
- Electronic speed control.
- Equipped with a safety guard.
- Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- Safeties off indicator.
- Reinforced waterproofing system.
- Stainless steel legs.
- Strong and resistant bowl.
- Easy to maintain and repair.

DEFAULT EQUIPMENT

- Stainless steel bowl.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

OPTIONAL EQUIPMENT

- Attachment drive for accessories.

TECHNICAL SPECIFICATIONS

Bowl capacity: 10 qt.
Capacity in flour (60% water): 7 lbs.
Timer (min-max): 0 ' - 30 '

Electrical supply: 208-240V / 50-60 Hz / 1~ (4.5 A)

External dimensions (WxDxH)

- Width: 16 "
- Depth: 21 "
- Height: 27 "

Net weight: 97 lbs.

